





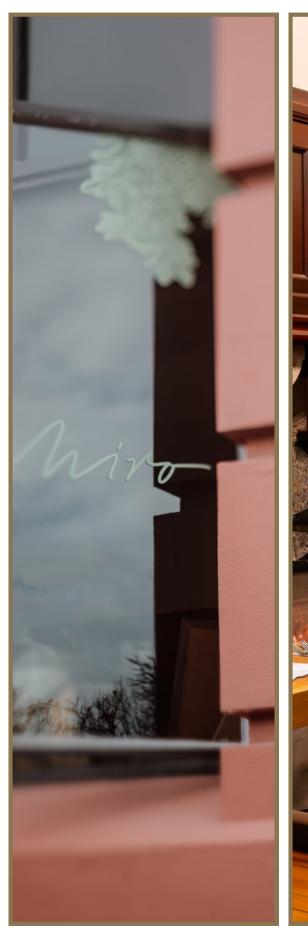


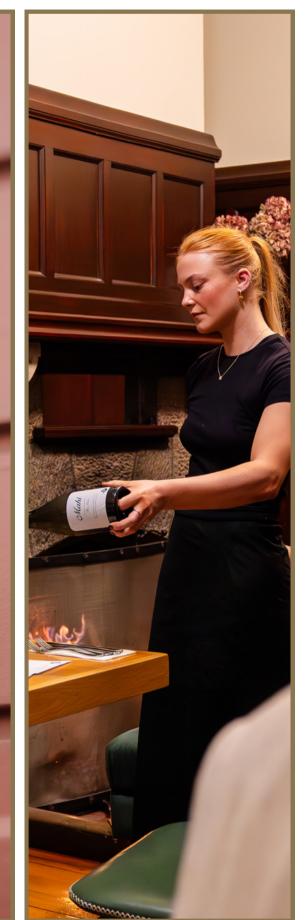
# Miro

# WEDDINGS ENGAGEMENTS BIRTHDAYS CORPORATE EVENTS PRIVATE DINING

Experience Miro's flavours delivered to your doorstep with our bespoke catering services, offering grazing tables, canapes, shared table and "Leave it to Miro" personalised menus.

We bring hospitality to your event, ensuring every bite is unforgettable.





### WHY MIRO?

No matter the event, we at Miro are committed to providing warm hospitality, hassle-free planning and unique offerings to make your celebration truly special.

Our dedicated team will collaborate with you throughout the entire process, ensuring a seamless and unforgettable event.

Experience the ease of event planning with us, your only task is to attend and enjoy.

# **OUR HEAD CHEF**

Meet Floyd Lyttle, our talented chef with roots in the charming town of Motueka.

Floyd brings dynamic passion to the kitchen, showcasing a culinary journey that spans acclaimed hatted restaurants in New Zealand, along with Michelin-starred establishments in Norway and other globally celebrated food destinations.

In every dish Floyd crafts, each component serves a purpose and is thoughtfully considered, featuring local, seasonal ingredients.



# **PRIVATE DINING**

Sample Menu 190 p.p

#### **SNACKS**

Doughnut, quince jelly, Manchego, white truffle custard Chicken liver parfait, seed bread, rhubarb, juniper King fish tartare, lime, chilli, apple

#### FIRST COURSE

Jerusalem artichoke tortellini, root vegetable and truffle consomme, sorrel, grains

#### SECOND COURSE

Grilled octopus, pickled Chilean guava, white truffle polenta

#### MAIN

Aged Angus bone in rib eye cooked over charcoal, black truffle butter

#### **DESSERT**

Braeburn apple terrine, parsnip, roan milk and white truffle ice cream



# **CANAPES**

# Sample Menu

All canapes are served as one piece per person

#### CANAPES \$5.50 EACH

Mushroom crostini, black garlic sauce; Goat cheese tartlet, roasted pear, Eliza's honey Smoked salmon blini, cultured cream, pickled red onion

#### CANAPES \$6.50 EACH

Freshly shucked oyster, rosehip mignonette (subject to availability)

#### **SUBSTANTIAL ITEMS \$7.50 EACH**

Applewood smoked brisket slider, tomato chilli jam, apple slaw Japanese fried chicken, soy and sesame glaze Lamb ribs, mint sauce, puffed rice Roasted portobello slider, Swiss cheese, house made pickles Twice cooked potatoes, black garlic, thyme salt

#### **DESSERT CANAPES \$5.50 EACH**

Lemon sorbet, French vanilla ice cream
Chocolate mousse tart, freeze dried raspberries
Seasonal macaron
Dark chocolate and sea salt brownie



# **SHARED TABLE**

Sample Menu 120p.p

#### TO START

House made focaccia, miso butter

#### **SHARED ENTREES**

Pickled mussels, tomato water, tarragon oil Spiced Burrata, garlic oil

#### **SHARED MAINS**

Te Mana lamb shoulder, herbed chimichurri Roasted Akaroa salmon, burnt kiwi chermoula Add roasted ham for \$10pp

#### **SHARED SIDES**

New potatoes, peas, mint butter
Rocket, balsamic, parmesan salad
Honey and thyme glazed carrots
CONDIMENTS
Mint sauce - Whole grain mustard - Gravy

Seasonal vegan and vegetarian plates available

FESTIVE DESSERT GRAZING TABLE



# **SMOKE BY MIRO**

from \$40pp CUSTOM MADE FIREPIT | GRILL SMOKER | SPITROAST

Bringing the sophistication of Miro's upscale dining directly to you! With "Miro on Wheels," our mobile gourmet grill and catering service, experience live grilling, smoking and roasting at your event.

Our skilled chefs craft a tailored menu, ensuring an interactive and memorable culinary experience.

Elevate your gatherings with the exquisite flavours and style of Miro, wherever you are!



# **GRAZING TABLE**

\$40pp Minimum 25 guests

A delicious and substantial grazing table filled with artfully arranged meats, cheeses, crudite, hot smoked Akaroa salmon, homemade breads as well as seasonal fruits & other delectables

# **DESSERT GRAZING TABLE**

\$35pp

Ideal for weddings or events where guests like to mix and mingle after dinner, our in-house baker will create a decadent array of sweet treats and cheeses which might include the following:

- Dark chocolate and sea salt brownie
- Lemon tarts
- Goat cheese tartlet, roasted pear, Eliza's honey
- Local cheese selection and preserves

